

EVENTS

CATERING MENU

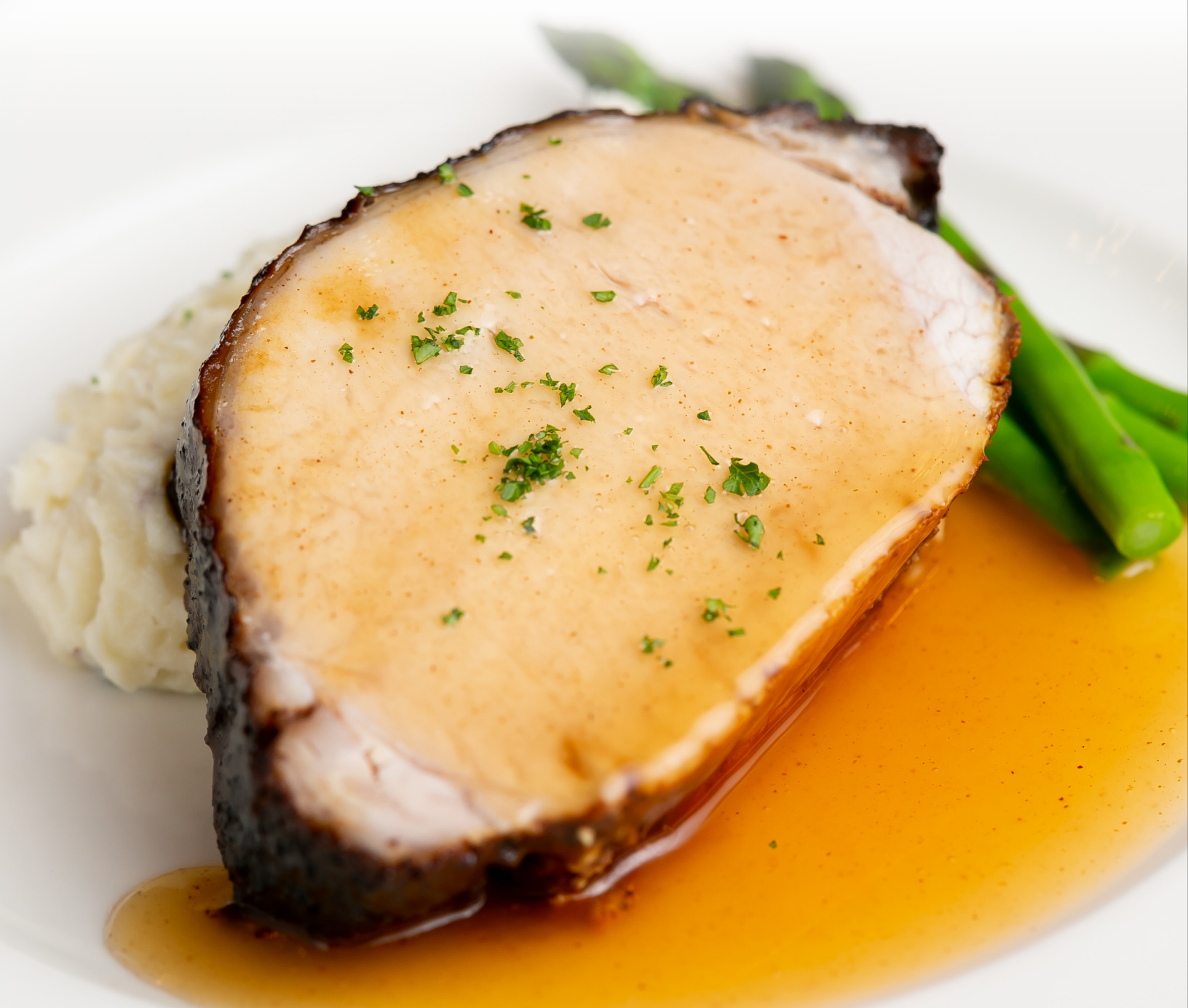
JOSEPH SMITH MEMORIAL BUILDING

MEETINGS
EVENTS &

EVENTS CATERING MENU

Utah Food and Beverage Tax and a 22% Service Charge will be added to your total bill. Menu selection is due to your coordinator 30 days prior to your first event. Price listed per person.

Please select one menu for the entire group. For special dietary requests contact your coordinator. Prices and menu are subject to change.



BREAK MENU

Please select one menu for the entire group. All Break Boxes are served with bottled water.

BREAK BOXES

Sweet Box - \$16.50

Skittles, M&Ms, Apple Slices with Caramel Sauce, and Brownie

Salt Box - \$16.50

Chips and Salsa, Mixed Nuts, Peanut Butter Cookie, and Salted Caramels

Snack Box - \$16.50

Pineapple, Grapes, Dark Chocolate, and Mixed Nuts

BREAKFAST MENU

Served before 10:30am

All Breakfast Plates are served with Milk and Orange juice.

Pancakes or French Toast - \$22.00

Served with Bacon, Sliced Fruit, Butter, and Syrup

Scrambled Eggs - \$24.00

Served with Bacon, and Hash Browns

Boxed Breakfast - \$18.00

Includes Yogurt, Melon Berry Cup, and Muffin



SCRAMBLED EGGS

STARTERS MENU

SOUPS

Loaded Potato Soup - \$5.00

Creamy potato and cheese soup with bacon and green onions

Chicken and Rice Soup - \$5.00

Tender chicken and wild rice in a rich broth with vegetables

French Onion Soup - \$5.00

Slow cooked sweet onions in a rich broth served with a cheese crouton

SALAD MENU

A salad selection is included with each entrée selection

Garden Vegetable Salad

Romaine Lettuce, Grape Tomatoes, Cucumbers, and Carrot Shreds and Ranch Dressing.

Berry Salad

Iceberg Lettuce, Fresh Berries, Romano Cheese, Carrot Shreds, and Apple Dressing

Caesar Salad

Romaine, Parmesan Cheese, Crouton and House made Caesar Dressing

Knife and Fork Berry Salad

Petite Iceberg, Romano Cheese, Assorted Berries, and Apple Vinaigrette Dressing

Knife and Fork Caesar Salad

Wedge of Romaine, Parmesan Cheese, Crouton, Lemon Wedge, Black Pepper and House-made Caesar Dressing



LUNCH MENU

Served until 3:30 p.m.

All entrée selection, with the exception of entrée salad and sandwiches, include choice of one Salad, Entrée, and Dessert. Lion House rolls and ice water are served complimentary.



ENTRÉE SALADS

All entrée salad selections include the following: Choice of One Entrée Salad and One Dessert.

Chef's Salad - \$24.00

Romaine Lettuce, Sliced Turkey and Ham, Cheese, Bacon, Boiled Egg, and Tomato served with Herbed Ranch

Chicken Caesar Salad - \$24.00

Romaine Lettuce, Boiled Egg, Tomato Confit Parmesan Cheese, Croutons, Grilled Chicken served with House Made Caesar Dressing

Ginger Soy Salad - \$26.00

Mixed Greens and Red Cabbage, Chicken Breast, Snap Peas, Bean Sprouts, Shredded Carrots, Wonton Strips served with a House Made Ginger Soy Dressing

ENTRÉE SANDWICHES

All sandwich selections include the following: Kettle Cooked Potato Chips, Choice of One Salad, Sandwich and Dessert.

Turkey Club Sandwich - \$28.00

Sliced Turkey, Bacon, Avocado, Tomato, Lettuce, and Herb Aioli on Ciabatta

Chicken Salad Sandwich - \$25.00

House made Chicken Salad with sprouts on a Croissant.

Cold Cut Sandwich - \$25.00

Ham, Genoa Salami, Pepperoni, Tomato, Swiss Cheese, Lettuce, and Herb Aioli on Hoagie Roll



BRAISED BEEF



ENTRÉES

Braised Beef - \$35.00

Braised Beef served with Gravy, Butter Mashed Potatoes and a Fresh Seasonal Vegetable

Fillet of Beef - \$39.00

Grilled Fillet of Beef, with Rosemary Button Mushrooms, Butter Mashed Potatoes, Vegetables, and Au Jus

Teriyaki Beef - \$35.00

Beef Tenderloin Medallions served with Teriyaki Sauce, Jasmine Rice and a Fresh Seasonal Vegetable

Bleu Chicken - \$28.00

Pan-Seared Chicken Breast topped with Ham and Swiss Cheese served with Mornay Sauce, Wild Rice Pilaf, and Fresh Seasonal Vegetable

Herb Chicken - \$28.00

Airline Breast of Chicken served with Butter Thyme Sauce, Butter Mashed Potatoes and a Fresh Seasonal Vegetable

Parmesan Chicken - \$30.00

Grilled Breast of Chicken with House-made Marinara and Mozzarella Cheese served with Angel Hair Pasta and a Fresh Seasonal Vegetable

Bacon Wrapped Pork Loin - \$30.00

Pork loin wrapped with Bacon served with Jus, Mashed Sweet Potatoes and a Fresh Seasonal Vegetable

Lemon Butter Salmon - \$35.00

Salmon served with a Lemon Butter Sauce, Butter Mashed Potatoes and a Fresh Seasonal Vegetable

Exceptional CATERING





Located in the heart of Salt Lake City, the atmosphere at the Joseph Smith Memorial Building is impossible to match. Old-world elegance and glamour fill every room while modern conveniences and unbeatable food and staff make this a dream venue.

LUNCH MENU *(cont.)*

Served between 11:00am-3:30pm

ENTRÉE DUOS

Braised Beef and Garlic Herb Mushrooms - \$42.00

Braised Beef served with Gravy, accompanied by a Cream Cooked Mushroom Medley, Butter Mashed Potatoes and a Fresh Seasonal Vegetable

Steak and Salmon - \$45.00

Grilled Salmon and New York Steak served with Compound Butter, Smashed Red Potatoes and a Fresh Seasonal Vegetable

VEGAN ENTRÉES

Stuffed Portobello Mushroom - \$28.00

Portobello Mushroom stuffed with Zucchini, Yellow Squash, Onions, Cauliflower, Carrots, and a Red Bell Pepper Marinara. Served with Pasta and Seasonal Vegetables

Ratatouille - \$28.00

Eggplant, Tomatoes, Zucchini, Yellow Squash, and Onions. Layered in a Tomato Marinara. Served with Pasta and Seasonal Vegetables



STUFFED PORTOBELLO MUSHROOM

DINNER MENU

Served after 4:00pm

*All entrée selections include a choice of one Salad, Entrée, and Dessert.
Lion House rolls and ice water are served complimentary.*

ENTRÉES

Braised Beef - \$35.00

Braised Beef served with Gravy, Mashed Potatoes and a Fresh Seasonal Vegetable

Fillet of Beef - \$39.00

Grilled Fillet of Beef, with Rosemary Button Mushrooms, Butter Mashed Potatoes, Vegetables, and Au Jus

Teriyaki Beef - \$35.00

Beef Tenderloin Medallions served with Teriyaki Sauce, Jasmine Rice and a Fresh Seasonal Vegetable

Bleu Chicken - \$28.00

Pan-Seared Chicken Breast topped with Ham and Swiss Cheese served with Mornay Sauce, Wild Rice Pilaf, and Fresh Seasonal Vegetable

Herb Chicken - \$28.00

Airline Breast of Chicken served with Butter Thyme Sauce, Mashed Potatoes and a Fresh Seasonal Vegetable

Parmesan Chicken - \$30.00

Grilled Breast of Chicken with House-made Marinara and Marinara and Mozzarella Cheese served with Angel Hair Pasta and a Fresh Seasonal Vegetable

Bacon Wrapped Pork Loin - \$30.00

Pork Loin wrapped with Bacon served with Jus, Mashed Sweet Potatoes and a Fresh Seasonal Vegetable

Lemon Butter Salmon - \$35.00

Salmon served with a Lemon Butter Sauce, Mashed Potatoes and a Fresh Seasonal Vegetable

ENTRÉE DUOS

Braised Beef and Garlic Herb Mushrooms - \$42.00

Braised Beef served with Gravy, accompanied by a Cream Cooked Mushroom Medley, Mashed Potatoes and a Fresh Seasonal Vegetable

Steak and Salmon - \$45.00

Grilled Salmon and New York Steak served with Compound Butter, Smashed Red Potatoes and a Fresh Seasonal Vegetable

VEGAN ENTRÉES

Stuffed Portobello Mushroom - \$28.00

Portobello Mushroom stuffed with Zucchini, Yellow Squash, Onions, Cauliflower, Carrots, and a Red Bell Pepper Marinara. Served with Pasta and Seasonal Vegetables

Ratatouille - \$28.00

Eggplant, Tomatoes, Zucchini, Yellow Squash, and Onions. Layered in a Tomato Marinara. Served with Pasta and Seasonal Vegetables



RATATOUILLE

DESSERT SELECTIONS

Please select one option for the entire group.

Cheesecake with Berry Sauce

Chocolate Cake

Lemon Cake

Raspberry Tart

Turtle Cheesecake



RASPBERRY TART

BEVERAGE SELECTIONS

Water Station - \$1.00

Lemon Thyme Water (Station Only) - \$3.00

Rosemary cranberry (Station Only) - \$3.00

Raspberry Lemonade - \$3.00

Hot Chocolate - \$3.00



With exceptional catering created to meet the unique needs of your event, it's not hard to see why Joseph Smith Memorial Building Meetings and Events has some of the most sought-after event space in Salt Lake City.

LUNCH & DINNER BUFFET MENU

Please select one menu for the entire group. All Buffets have a minimum of 40 people.

Oquirrh Buffet - \$41.00

- French Onion Soup
- Garden Salad with Ranch and Raspberry Vinaigrette
- Grape and Kale Salad
- Spinach and Tomato Salad
- Lemon Herb Salmon
- Beef Tenderloin
- Mashed Potatoes
- Seasonal Vegetables
- Lion House Rolls with Butter
- Cheesecake with Berry Sauce
- Chocolate Cake

Uinta Buffet - \$56.00

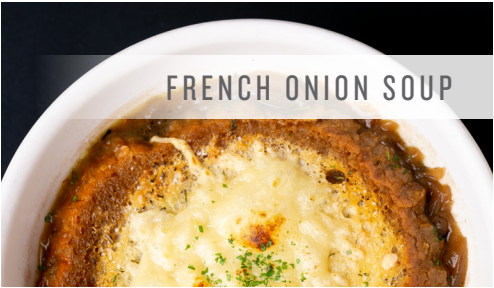
- Caesar Salad
- Garden Salad with Ranch and Raspberry Vinaigrette
- Antipasto Platter
- Garlic Rosemary Prime Rib with Carver
- Herb Roasted Chicken
- Olive and Tomatoes Salmon
- Herb Roasted Fingerling Potatoes
- Seasonal Vegetables
- Lion House Rolls with Butter
- Cheesecake with Berry Sauce
- Lemon Cake
- Chocolate Cake

Sierra Madre Buffet - \$38.00

- Ensalada Verde Salad with Cilantro Jalapeno Ranch and Cumin Lime Vinaigrette
- Jicama Slaw
- Chicken Fajitas
- Carne Asada (Flank or Skirt Steak)
- Chili Verde
- White Flour Tortillas
- Refried Beans
- Scallion Lime Rice
- Cheese, Olives, Tomatoes, Sour Cream, Guacamole, Salsa and Tortilla Chips
- Tres Leches
- Churros



CHICKEN FAJITAS



FRENCH ONION SOUP



CHOCOLATE CAKE



LEMON HERB SALMON

RECEPTION MENU

Please select one menu for the entire group.

HOT ITEMS

(Minimum order of 50, price per person)

Chicken Satay - \$5.00

Beef Skewer - \$6.00

Grilled Vegetable Skewer - \$6.00

BAKERY ITEMS

(Price per person)

Cookies - \$2.00

(Order by the dozen)

- Chocolate Chip
- Salted Chocolate
- Oatmeal Raisin

Brownies - \$2.00

(Order by the dozen)

Mini Tarts - \$5.00

(Minimum order of 50)

Pastry Cream Topped with Raspberries or Blueberries

Crème Brulee - \$3.00

Brownie Bites - \$5.00

(Minimum order of 50, price per person)

Cheesecake Bites - \$5.00

(Minimum order of 50, price per person)

PLATTERS

(Minimum order of 50 people per platter. Price per platter.)

Cheese Platter - \$175.00

Fruit Platter - \$125.00

Crudites - \$125.00

(Selection of vegetables)

Antipasto - \$215.00

(Selection of meats and cheeses)

COLD ITEMS

(Minimum order of 50, price per person)

Sushi Roll - \$10.00

Turkey Slider - \$5.00

Chicken Salad Slider - \$5.00

Shrimp Cocktail - \$10.00

HORS D'OEUVRES

(Price per person)

(Hors D'oeuvre items can be substituted for other Cold or Hot Items, but pricing will change depending on selection. Pricing may go up depending on selection but will not go below the listed prices below.)

Cheese and Chicken Satay - \$15.00

Cheese, Chicken Satay and Beef Skewer - \$20.00

Fruit and Chicken Satay - \$15.00

Fruit, Chicken Satay and Beef Skewer - \$20.00

Cheese, Fruit and Chicken Satay - \$25.00

Cheese, Fruit, Chicken Satay and Beef Skewer - \$30.00

CAKE

(Price per person)

Cheesecake - \$3.00

Chocolate Cake - \$3.00

Lemon Cake - \$3.00

Cake and Pie Buffet - \$13.00

- Apple, Cherry and Mixed Berry Pie
- Chocolate Cake and Cheesecake



LEMON CAKE



CHOCOLATE CAKE



CHEESECAKE



Joseph Smith Memorial Building Meetings and Events offers a stunning venue and premier event spaces in Salt Lake City to accommodate your needs and budget. With 9 banquet rooms that can accommodate 10 to 600 people, we provide the right space whether you're planning an intimate event or the party of the year.

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